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Automatic Breadmaker

INSTRUCTIONS & COOKING GUIDE

MODEL : HB-152CE

**PLEASE READ THESE INSTRUCTIONS
THOROUGHLY AND CAREFULLY
BEFORE OPERATING THIS BREADMAKER**

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IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk or fire, electric shock and injury to persons, including the following:

1. **Read all instructions before using this appliance.**
2. To protect against electric shock do not immerse cord, plug, or appliance in water or other liquid (see instructions for cleaning).
3. Do not touch hot surfaces. Always use oven mitts when handling the hot bread pan or bread.
4. Close supervision is necessary when this appliance is used near children.
5. This appliance is not for use by children. Keep out of reach of children.
6. Unplug form outlet when not in use and before cleaning. Allow to cool before attaching or removing parts.
7. Avoid touching moving parts. Do not remove the bread pan or insert hand into the bread pan during operation. Stop pad must be pressed if bread pan is to be removed before completion.
8. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions, or has been dropped or damaged in any manner. Return appliance to the nearest authorized service facility for examination, repair, electrical or mechanical adjustment.
9. Do not use outdoors or while standing in damp area.
10. Do not cord hang over edge or table or counter or touch hot surfaces.
11. Do not place on or near hot gas or electric burner or in a heated oven.
12. To unplug with unit switched off, grip the plug and pull out from the wall outlet. Never pull on the cord.
13. Do not use appliance for other than intended use.
14. This product is intended for household use only.
15. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical, creating a risk of electrical shock.
16. Bread machine must be placed at least 4 inches (10.2 cm) from walls and edge of counter.
17. Do not cover bread machine with anything which would prevent the steam escaping. This may cause warpage, discoloration, malfunction or even fire.

SAVE THESE INSTRUCTIONS

THIS PRODUCT FOR HOUSEHOLD USE ONLY.

CAUTION : A short power supply cord is provided to reduce the risk of personal injury resulting from becoming entangled in or tripping over a longer cord. Extension cords are available from local hardware stores and may be used if care is exercised in their use. If an extension cord is required, special care an caution is necessary. Also the cord must be: (1) marked with an electrical rating of 125 V, and at least 13 A., 1625 W., and (2) the cord must be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over accidentally.

ELECTRIC POWER : If electric circuit is overloaded with other appliances, your bread machine may not operate properly. The bread machine should be operated on a separate electrical circuit from other operating appliances.

POLARIZED PLUG : This appliance has a polarized plug, (one blade is wider than the other). As a safety feature to reduce the risk of electrical shock, this plug is intended to fit in polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

BEFORE YOUR FIRST USE

Carefully unpack the bread machine and remove all packaging materials. To remove any dust that may have accumulated during packaging, Wipe the bread pan and kneading blade. Do not immerse. (See cleaning instruction on page 7.) Wipe the outside of the bread machine with a damp cloth. Do not use harsh or abrasive cleaners on any part of the bread machine.
Place the bread machine on a dry, stable surface away from burners and away from areas where cooking grease or water may splatter onto it.
Plug the bread machine into a 120V~60Hz outlet

IMPORTANT SAFETY TIPS

- Unplug unit and allow to cool. Remove any flour, bread crumbs or other materials from the inside of the inner case using a damp sponge, cloth or a small, portable vacuum cleaner.
- The bread machine will bake up to a 1.5 pound loaf of bread. Do not put a larger quantity of ingredients into the bread pan than recommended. If you do so, the bread may not mix or bake correctly and the bread machine may be damaged. the maximum amount of flour to be used is as follows:

  BAKE settings – approximately 3 cups
  Prepackaged bread mixes – 3 cups
  DOUGH setting – 3 2/3 cups

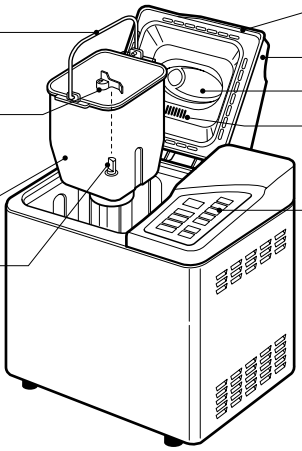
- Handle the bread pan with care. Remove the bread pan by pulling straight up in the handle. Do not turn or shake the bread pan while taking it out. If the bread pan is damaged or bent, the temperature sensor will not work properly. Handle hot bread pan using pot holders or oven mitts.

SPECIFICATIONS

Power supply		120 V ~ 60 Hz
Power Consumption	Heater	550 W
	Kneading Motor	100 W
Diemension (W × D × H)		13 3/4" × 10 1/4" × 13"
Weight		Approx. 6.3kg.

BREAD MACHINE INTRODUCTION

■ Parts



Accessories

Your Breadmaker
Also comes with:INSTRUCTION& COOKING GUIDE BOOK

■ Control Pannel

REMAINING TIME INDICATOR

This displays the remaining time for the program to be completed.

BREAD PROGRAM INDICATOR

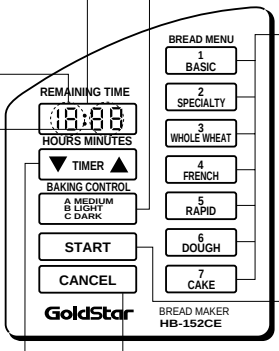
When PROGRAM SELECT pad is pressed, BREAD PROGRAM INDICATOR will display 1,2, ..6 or 7 to indicate the selected program. After START pad is pressed, the indicator will disappear.

BAKING CONTROL INDICATOR

When BAKING CONTROL pad is pressed, BAKING CONTROL INDICATOR will display A,B, or C to indicate the selected baking control. After START pad is pressed, the indicator will disappear.

TIMER

Press timer pad to set the time delay. The time will advance in 10 minute interval from 4:10 to 13:00. This timer can not be used for Cake program.



BAKING CONTROL

Press this pad to select dark, medium or light crust.

PROGRAM SELECT

Press this pad to select the program:
1.BASIC BREAD
2.SPECIALTY BREAD
3.WHOLE WHEAT
4.FRENCH BREAD
5.RAPID BREAD
6.DOUGH
7.CAKE

START

After setting the desired program, the baking control and timer (if needed), press this pad to start the program or timer count down.

CANCEL or STOP

Press this pad to cancel a program. If you make a mistake when setting the delay timer, program, or baking control, press CANCEL pad and reenter the correct program.

NOTE : If you want to cancel the selected program, press the CANCEL pad for more than 1 second at any time during the cycle.

■ Program Specifications

Program / Process	Basic	Specialty	Whole Wheat	French	Rapid	Dough	Cake
1 Timer Set	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	4:10-13:00	-
2 Pre-heat	-	-	20 min	20 min	-	-	-
3 1st knead	7 min	7 min	13 min	13 min	7 min	6 min	-
4 Rest	5 min	5 min	50 min	50 min	5 min	5 min	-
5 2nd knead	12 min	12 min	12 min	12 min	7 min	12 min	-
6 1st rise	40 min	40 min	20 min	20 min	13 min	40 min	-
7 Punch/shape	4 sec	4 sec	4 sec	4 sec	4 sec	4 sec	-
8 2nd rise	26 min	26 min	15 min	15 min	-	-	-
9 Punch/shape	4 sec	4 sec	4 sec	4 sec	-	-	-
10 3rd rise	60 min	60 min	40 min	40 min	52 min	-	-
11 Baking	50 min	50 min	50 min	50 min	35 min	-	60 min
12 Cool	20 min	20 min	20 min	20 min	-	-	10 min
13 Hold Warm	3 hours	3 hours	3 hours	3 hours	3 hours	-	3 hours
14 End	End	End	End	End	End	End	End
TOTAL	3:40	3:40	4:00	4:00	1:59	1:03	1:10

- The Specialty Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of second kneading. The display will show 3:25.

  The Whole Wheat Bread Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of the second kneading. The display will show 2:34.

  The French Bread Program contains an audible signal (8 beeps) which sounds 9 minutes before the end of the second kneading. The display will show 2:34.

  The Rapid Program contains an audible signal (8 beeps) which sounds 5 minutes before the end of second kneading. The display will show 1:45.

  This signal tells you to add the additional ingredients (i.e. raisin, nuts, or vegetables, etc.) required in the specialty bread recipes.

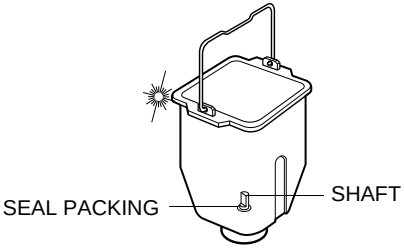
- The beeper sounds 8 times at the end of cooling process to indicate the bread is done.

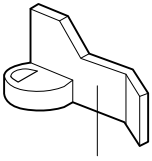
CLEANING INSTRUCTIONS

CLEANING (Always unplug unit)

ANY SERVICING REQUIRING DISASSEMBLY, OTHER THAN THE CLEANING DESCRIBED BELOW, SHOULD BE PERFORMED BY AN AUTHORIZED SERVICE REPRESENTATIVE.

- Avoid using any cleaning agent other than dish detergent.
- Do not use steel wool or other abrasive materials.
- Do not wash the removable any parts in the dishwasher.
- Do not immerse the bread pan in water. Wipe clean with a damp cloth, then dry thoroughly.
- Wipe the shaft with a soft cloth or sponge to prevent damage to the seal packing.
- Allow to dry before storing the pan inside the bread machine.
- It is not necessary to remove the kneading blade for cleaning. But if you wish to, it must be removed after each use.





- Wipe the exterior with a damp dishcloth after each use. Do not immerse in or splash with water.
- After using, cool and wipe out the oven interior with a damp dishcloth or plastic scouring pad.
- To remove, fill the pan with hot soapy water and allow it to soak for 20 minutes. Wash it with a soft brush or cloth and dry thoroughly.
- Do not use metal utensils inside the machine. They will damage the non-stick coating. If the bread sticks to the lid, use a plastic pancake turner to clean.

NOTE : The non-stick coating may change color over time. This is caused by moisture and steam and in no way affects performance.

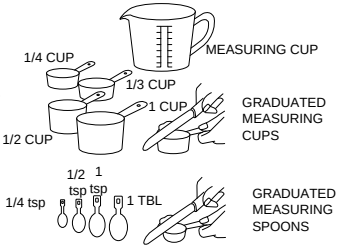
STORING

- Be sure bread machine is completely cooled before storing.
- All removable parts should be thoroughly cleaned and dried.
- Store bread machine with lid closed.

INGREDIENTS

Measure accurately for successful bread machine bread loaves. Mis-measuring, even slightly, can make a big difference in your results. Measure each ingredient precisely before placing it into the bread pan.

- To measure liquids, use a clear glass or plastic liquid measuring cup. Read the measurement at eye level.
- To measure flour, spoon into a standard dry ingredient measuring cup and level with a straight edge. Do not sift flour or pack in measuring cup.
- Use standard measuring spoons and level with a straight edge.



■ **Yeast** is a live plant is the essence of yeast bread. When activated by warm liquid and fed by sugar or starch, yeast releases tiny bubbles of carbon dioxide gas, which makes dough rise. For best performance, yeast needs adequate amounts of liquid (at the right temperature) and other bread ingredients. Also, be sure to check the expiration date of the yeast you are using. Yeast products can be found in the baking or refrigerated section of the supermarket.

■ Flour: Bread Flour is Essential

All types of flour are affected by many factors, such as milling grades, moisture content, length of storage, and manufacturing processes. adjustments to the recipes may need to be made to compensate for climatic changes in different regions to ensure an excellent loaf.

Bread flour is a definite necessity. Milled from hard winter or spring wheat, it has a higher protein content that makes it more durable than all-purpose flour. The protein, when mixed with liquid, becomes gluten. When kneaded, gluten becomes elastic and gives the breads better structured contrast, all-purpose flour, milled from a combination of soft and hard wheat, becomes elastic too easily for use in a bread machine and quickly loses its ability to stretch well. As a result, bread made from all-purpose flour will be small and dense. Several well known mills now market bread flour. It is labeled bread flour on the package and is available at grocery stores.

■ **Sweeteners** provide food for the yeast to work. Sweeteners, including sugar, honey and molasses, also add flavor and help the crust to brown. Sweeteners vary in flavor intensity and dissolving rate and may cause the dough to mix differently when substituted. Artificial sweeteners are not recommended for yeast baling because they do not feed the yeast like regular sweeteners do.

■ **Salt** helps control yeast growth to prevent overriding, which is cause the bread to collapse. Salt also adds flavor to breads.

■ **Fat** such as shortening, margarine, butter or oil, adds tenderness and flavor to breads.

■ Liquids: Activate The Yeast And Bind The Dough

"Liquid" means all the wet ingredients used in the recipe. When yeast is used in a bread machine, the liquid temperature must be 80°F/27°C. With this temperature, the yeast activates gradually to accommodate the program of the machine. When higher temperatures are used, not only does the yeast activate too quickly, but also the entire dough becomes too warm.

When the machine is set on the delay timer, reduce the amount of liquid in most recipes by 1-2 teaspoons depending on the recipe and size or loaf.

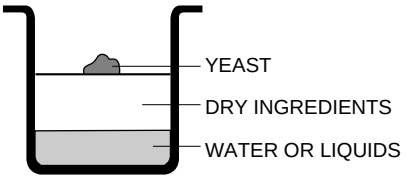
Eggs are also considered part of the total liquid amount. Eggs need to be at room temperature. If taken directly from the refrigerator, place in a bowl of warm water to take off the chill before using.

DO NOT USE EGGS OR ANY PERISHABLE FOODS WITH THE DELAYED SETTING.

OPERATION

■ Programming Basic, Specialty, Whole Wheat, French, and Rapid Bread

1. Open the lid and remove the bread pan. pull straight up, using the handle.
2. Mount the kneading blade on the shaft.
3. Place all ingredients in the bread pan. Make sure not to omit any ingredients.



NOTE: Particularly when using the timer, add the yeast on top of the flour and away from the liquid. This is critical for good results.

4. Place the bread pan in the bread maker.
5. Close the lid slowly and tightly using the handle. Plug in the breadmaker.
6. Select the desired Program and Baking Control(light, medium, or dark crust). The progarm and baking control indicator should light up in the display window.
7. Press the START pad.
   Notice that the time left for the bread to be finished is displayed 3:40 and counts down(1:59 for Rapid Bread). For the Whole Wheat and the French cycle, the time displayed will be 4:00 and the first 20 minutes will be pre-heat time to warm the ingredients and allow the flour time to absorb water.

NOTE: For the Specialty program, about 15 minutes from the start(and 9 minutes before the second kneading is finished), 8 beeps indicate the time to add any additional ingredients, such as raisins, nuts, cheese, etc. The indicator panel will show 3:25.
For the Whole Wheat and the French program, about 1 hour and 26 minutes from the start(and 9 minutes before the second kneading is finished), 8 beeps indicate the time to add any additional ingredients such as raisins, nuts, etc. The indicator panel will show 2:34.
For the Rapid program, about 14 minutes from the start(and 5 minutes before the second kneading is finished), 8 beeps indicate the time to add any additional ingredients such as raisins, nuts, etc.
The indicator panel will show 1:45 Open the lid and add ingredients quickly and evenly over the dough. Opening the lid at this time will not stop the kneading, so be careful. Close the lid. The unit will continue through the remaining stages automatically.

CAUTION: Do not touch the breadmaker, because it is very hot during baking. Do not open the lid during the rise or bake cycles.
Heat will escape and final result may be affected.

8. The beeper will sound 8 times indicating the bread is done and cooled. After bread is done if you do not take the bread out of the breadmaker immediately, the bread is kept warm for 3 hours, [:H]is displayed. After 3 hours, [END]is displayed.
   The Rapid, Dough, and Cake programs do not have the cool feature. The Dough program dose not have the hold-warm feature.

NOTE: The beeper sounds 4 times when baking is complete. Cooling then begins. If you want to

serve bread that has just been baked, press the CANCEL pad and remove the bread pan. (Be sure to use oven mitts, because the pan is very hot.)Dissipate heat by placing a towel or other cloth under the bread before cutting. Turn the loaf on its side and with a serrated knife.

9. Press the CANCEL pad and remove the bread pan using oven mitts.

10. Turn the Bread Pan several times to release the bread.
    Place the bread on a wire rack to cool and allow the sream to escape. Be sure to remove the kneading blade from the blade.

CAUTION: The bread pan, kneading blade, and bread will be very hot.
Always unplug the breadmaker after each use.

■ Programming Dough

1. First choose a recipe from the Recipe Section and add all ingredients in the pan. Place pan into machine close the lid.
2. Press the Dough pad
3. Press START pad. The REMAINING TIME displays 1:03 and the breadmaker will start to knead.
4. After an hour and 3 minutes, the beeper will sound indicating it is time to remove the dough.
5. Follow your recipe direction for completing the dough.

■ Programming Cake

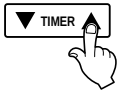
The Delay Timer cannot be used for the cake program.

1. This machine makes delicious SNACK CAKES.
2. Prepare the cake mix according to the directions on the box if using a commercial cake mix. Otherwise, follow the recipe in this manual, If you use a cake mix, we recommend a 6-ounce package. You should put only half of the batter in the bread pan. If you put too much batter in the bread pan, the cake will be raw on the inside.
3. Press CAKE, then press START. The cake will be done in 1 hour and 10 minutes.
4. Frost if desired, or enjoy as is.
5. Remember, the cake will be smaller than a loaf of bread because cake does not contain yeast to make it rise.

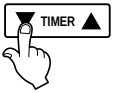
■ Programming The Delay Timer (Bread or Dough)

Set the program and crust color. Before pressing START, set the timer for however long you want to wait before the bread is done: 4:10 to 13 hours.

EXAMPLE : It is 9:00 p.m. now. The bread is to be ready at 6:30 a.m. the next morning.
Set the timer for 9:30, because there are 9 hours and 30 minutes between 9:00 p.m. and 6:30 a.m.

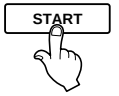


1. When pressed, the time will advance in 10 minute increments.



2. When constant pressure is applied to the pad, the time will advance quickly.

NOTE : The bread machine will start when the timer reaches the time of the program selected.



3. Press the START pad. The timer is set, and the colon blinks. After one minute, 9:29 is displayed, and the timer continues to count down in 1 minute increments.

Colon will blink

■ Baking Control (Bread)

The Baking Control function is used to select the color of the crust. It can be baked medium, light or dark. It is not necessary to press the control when medium is desired.

The Baking Control function will advance as the pad is pressed.

POWER OUTAGE

If your bread machine loses power before the second rise, you can try starting the machine at the beginning of the cycle again. This may not always produce an acceptable loaf. If you are not sure when the outage occurred, **remove the dough ball from the bread pan** and place in an oven-safe baking container. Allow to double in size and place in a preheated 350° oven for 30-45 minutes or until done.

The bread should hollow when tapped on the top of the loaf after done.

If the bread has already begun to bake when the outage occurs, you must begin with new ingredients.

BEFORE CALLING FOR SERVICE

■ Questions and Answers

Questions	Answers
1 Why does the height and shape of bread differ in each loaf?	The height and shape of bread may differ depending on the ingredients, room temperature and length of the timer cycle. Also accurate measurement of ingredients is essential to make delicious bread.
2 The bread has an unusual aroma. Why?	Stale ingredients may have been used or top much yeast may have been used. Always use fresh ingredients. Accurate measurements are essential to make delicious bread.
3 The kneading blade comes out with the bread.	This can happen as the kneading blade is detachable. Use a non-metal utensil to remove it. Caution : The kneading blade will be hot.
4 The bread has a floured corner.	Sometimes flour in the corner of the bread pan may not have been completely kneaded into the dough. Scrape it off with a knife.
5 Why can the timer not be set for more than 13 hours?	Longer delay times could alter the baking results.
6 Can ingredients be halved or doubled?	No. If there is too little in the bread pan, the kneading blade cannot knead well enough. If there is too much, bread swells out of the bread pan.
7 Can fresh milk be used in place of dry milk?	Yes. Be sure to deduct the same measurement of water to equal liquid substitution. Fresh milk is not recommended when using the timer, because it may spoil while sitting in the bread pan.

■ Check List

				BAKING RESULTS: / Please check the following:	Breadmaker does not operate	Smoke emitted from steamvent. Burning smell	Sides of bread collapse and bottom is damp	Bread rises too much	Collapsed after over-rising	Bread doesn,t rise enough	Unleavened or not leavened enough: Top of bread floured	Unleavened or not leavened enough: Underbrowned	Unleavened or not leavened enough: Browned and floured sides, and raw	Unleavened or not leavened enough: Sides flour coated bottom	Underbaked	Slices unevenly and is sticky
OPERATIONAL ERRORS				Unplugged	○											
				Oven area is too hot (display *H I*).	○											
				Ingredients spilled on heating element		○										
				CANCEL pad was pressed after starting								○			○	
				Top lid was open during operation											○	
				Program selection was wrong (Dough mode was chosen)											○	
				Bread left in bread pan too long after baking												
				Bread sliced just after baking (Steam was not allowed to escape)			○									○
				Water added after kneading flour										○		
				Kneading blade not installed properly in pan							○					
INGREDIENT PROBLEMS	MEASUREMENT ERRORS	Water	Not enough										○			
			Too much					○								
		Yeast	Not enough									○				
			Too much					○	○							
			No yeast									○				
		Flour	Not enough							○						
			Too much					○	○				○			
		No sugar or molasses								○						
	Ingredients used other than prescribed							○		○						
	Flour	Old flour used								○						
		Wrong type of flour used						○		○						
	Yeast	Yeast touched water before kneading								○						
		Old yeast used								○						
		Wrong type of yeast used								○						
	Temperature of water either too hot or too cold									○						

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GENERAL ADVICE

- BE SURE you select the right program for your breadmaker! Measure ingredients carefully! Follow the recipe directions!
- Be sure to set controls correctly.
- Use Bread Flour instead of Regular Flour for better result.
- Don't use fresh dairy products when you use the timer delay. Something could spoil.
- Don't try to halve or double a recipe. It won't work.
- You may have to adjust the recipes slightly to account for variables, such as altitude, humidity, moisture content of your flour, etc.
- In the event your bread doesn't turn out to please you, see the suggestions, solutions, and
  troubleshooting chart in the owner's manual.

* Be sure to keep the Bread Machine Yeast fresh.

* Experimentation regarding yeast amounts may be necessary due to altitude variations or different types of yeast.

* 1TBL = 1Tablespoon = 15ml
  1tsp = 1Teaspoon = 5ml

WHITE BREAD

WHITE BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup+2 TBL	1 1/4 cup
Bread Flour	2 cups	3 1/3 cups
Salt	1 tsp	1 1/2 tsp
Sugar	1 1/2 TBL	2 TBL
Nonfat Dry Milk	1 TBL	3 TBL
Butter	1 TBL	2 TBL
Bread Machine Yeast	1 tsp	1 1/2 tsp
Program	**1A**	**1A**

Method

1. Remove bread pan and place kneading blade on shaft in bread pan.
2. Place ingredients in order listed.
3. Insert straight bread pan in machine.
4. Press "BASIC" pad.
5. Using baking control, select crust color. "MEDIUM"is recommended for first loaf.
6. Press "START"
7. At the end of cycle, remove bread using oven mitt.

APRICOT BREAD

APRICOT BREAD

Ingredients	1 1/2 lb.
Water	3/4 cup+1 TBL
Bread Flour	2 1/2 cups
Salt	1tsp
Vegetable Oil	2 TBL
Apricot Preserves	1/3 cup
Old fashioned Oatmeal	3/4 cup
Bread Machine Yeast	2 tsp
Dried Apricots, Cut Up*	1/2 cup
Chopped Pecans*	1/2 cup
Program	**5A**

* add at the beep

BEER BREAD

BEER BREAD

Ingredients	1 1/2 lb.
Beer, Flattened	1 cup
Bread Flour	1 1/2 cup
Whole Wheat Flour	3/4 cup
All Bran Cereal	1/2 cup
Cornmeal	1/4 cup
Salt	1 tsp
Molasses	1/3 cup
Nonfat Dry Milk	1 1/2 TBL
Butter	1 1/2 TBL
Bread Machine Yeast	2 tsp
Program	**3A**

BUTTERMILK BREAD

BUTTERMILK BREAD

Ingredients	1 1/2 lb.
Buttermilk	1 1/4 cup
Bread Flour	3 cups
Salt	1 tsp
Sugar	3 TBL
Baking Soda	1/4 tsp
Bread Machine Yeast	1 1/2 tsp
Program	**1A**

CHOCOLATE BREAD

CHOCOLATE BREAD

Ingredients	1 1/2 lb.
1 Egg Plus Enough Water to Equal	1 cup
Bread Flour	3 cups
Salt	1 tsp
Sugar	1/4 cup
Nonfat Dry Milk	1 1/2 TBL
Butter	2 TBL
Vanilla	1 tsp
Bread Machine Yeast	1 1/2 tsp
Chocolate Chips*	1 cup
Slivered Almonds*	1/2 cup
Program	**2A**

* add at the beep

CINNAMON RAISIN BREAD

CINNAMON RAISIN BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup	1 cup+2 TBL
Bread Flour	2 cups	3 cups
Salt	3/4tsp	1 tsp
Brown Sugar	2 TBL	3 TBL
Nonfat Dry Milk	1 TBL	1 1/2 TBL
Butter	1 TBL	1 1/2 TBL
Cinnamon	1 tsp	2 tsp
Bread Machine Yeast	1 1/4 tsp	1 1/2 tsp
Walnuts*	1/4 cup	1/3 cup
Raisin*	1/4 cup	1/3 cup
Program	**2A**	**2A**

* add at the beep

CORN BREAD

CORN BREAD

Ingredients	1lb.	1 1/2 lb.
1 Egg Plus Enough Water to Equal	3/4 cup+1 TBL	1 cup+2 TBL
Bread Flour	2 cups	3 cups
Corn Meal	1/4 cup	1/3 cup
Salt	1 tsp	1 1/2 tsp
Nonfat Dry Milk	1TBL	1 1/2 TBL
Vegetable Oil	2 TBL	1/4 cup
Lemon Juice	1 tsp	1 tsp
Honey	2 TBL	3 TBL
Bread Machine Yeast	1 tsp	1 3/4 tsp
Program	**1A**	**1A**

DILL BREAD

DILL BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup	1 cup+2 TBL
Bread Flour	2 cups	3 cups
Salt	1 tsp	1 1/2 tsp
Sugar	2 TBL	3 TBL
Nonfat Dry Milk	2 TBL	2 TBL
Butter	1 TBL	1 TBL
Dried Dill Weed	2 tsp	1 TBL
Dried Minced Onion	2 tsp	1 TBL
Bread Machine Yeast	2 tsp	2 1/2 tsp
Program	**5C**	**5C**

EGG BREAD

EGG BREAD

Ingredients	1lb.	1 1/2 lb.
1 Egg Plus Enough Water to Equal	3/4 cup	1 cup+2 TBL
Bread Flour	2 cups	3 cups
Salt	1 tsp	1 1/2 tsp
Sugar	1 1/2 TBL	2 TBL
Nonfat Dry Milk	2 TBL	2 TBL
Butter	1 TBL	1 1/2 TBL
Bread Machine Yeast	1 1/2 tsp	2 tsp
Program	**5A**	**5A**

FRENCH BREAD

FRENCH BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup+2 TBL	1 cup+2 TBL
Bread Flour	2 cups	3 cups
Salt	1 tsp	1 1/2 tsp
Sugar	1 TBL	2 TBL
Bread Machine Yeast	1 1/4 tsp	2 tsp
Program	**4A**	**4A**

HONEY GRANOLA BREAD

HONEY GRANOLA BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup+2 TBL	1 cup+2 TBL
Bread Flour	1 1/2 cup	2 cups
Wheat Flour	3/4 cup	1 cup
Granola	1/2 cup	3/4 cup
Nonfat Dry Milk	1 TBL	2 TBL
Salt	1 1/2 tsp	2 tsp
Honey	3 TBL	1/4 cup
Butter	1 TBL	2 TBL
Bread Machine Yeast	1 1/2 tsp	2 tsp
Chopped Walnuts*	1/4 cup	1/3 cup
Program	**1A**	**1A**

* add at the beep

LIGHT RYE BREAD

LIGHT RYE BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup	1 cup+2 TBL
Bread Flour	1 1/2 cup	2 3/4 cups
Rye Flour	1/2 cup	3/4 cup
Corn Meal	2 TBL	1/4 cup
Nonfat Dry Milk	2 TBL	2 TBL
Salt	1 tsp	1 1/2 tsp
Brown Sugar	3 TBL	1/4 cup
Butter	1 1/2 TBL	1 1/2 TBL
Caraway Seeds	1TBL	2TBL
Bread Machine Yeast	1 3/4 tsp	2 tsp
Program	**3A**	**3A**

LIMPA BREAD

LIMPA BREAD

Ingredients	1 1/2 lb.
Water	1 cup+2 TBL
Bread Flour	2 cups
Rye Flour	1 cup
Cocoa	1 TBL
Brown Suger	2 TBL
Salt	1 tsp
Vegetable Oil	2 TBL
Molasses	2 TBL
Orang Rind	1 TBL
Anis Seed	1 tsp
Caraway Seed	1 tsp
Bread Machine Yeast	1 3/4 tsp
Program	**1A**

MILK BREAD

MILK BREAD

Ingredients	1 1/2 lb.
Milk	1 cup+2 TBL
Bread Flour	3 cups
Salt	1 1/2 tsp
Sugar	1 1/2 TBL
Bread Machine Yeast	1 1/2 tsp
Program	**1A**

OATMEAL BREAD

OATMEAL BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup+1 TBL	1 cup+2 TBL
Bread Flour	2 cups+2 TBL	3 1/4 cups
Salt	1 1/2 tsp	2 tsp
Butter	1 TBL	1TBL
Nonfat Dry Milk	1 TBL	1 1/2 TBL
Molasses	3 TBL	1/4 cup
Old Fashioned Oats	1/2 cup	3/4 cup
Bread Machine Yeast	1 1/2 tsp	1 1/2 tsp
Program	**1A**	**1A**

ONION BREAD

ONION BREAD

Ingredients	1lb.	1 1/2 lb.
Water	3/4 cup	1 cup+2 TBL
Bread Flour	2cups	3cups
Brown Sugar	1 TBL	2 TBL
Nonfat Dry Milk	1 TBL	2 TBL
Butter	1 TBL	2 TBL
Instant Onion Soup-1 Ounce	1/2 package	1 package
Bread Machine Yeast	2 tsp	3 tsp
Program	**5A**	**5A**

ORANGE BREAD

ORANGE BREAD

Ingredients	1 1/2 lb.
Water	1 cup
Bread Flour	3 cups
Sugar	1 TBL
Salt	1 1/2 tsp
Nonfat Dry Milk	2 TBL
Butter	2 TBL
Orange Marmalade	1/4 cup
Lemon Juice	2 TBL
Orange Peel	1 tsp
Lemon Peel	1 tsp
Bread Machine Yeast	2 tsp
Program	**5A**

PESTO BREAD

PESTO BREAD

Ingredients	1 1/2 lb.
Water	1 cup
Bread Flour	1 1/2 cup
Whole Wheat Flour	1 1/2 cup
Salt	1 tsp
Sugar	1 TBL
Pesto	1/3 cup
Bread Machine Yeast	1 1/2 tsp
Program	**5A**

POPPY BREAD

POPPY BREAD

Ingredients	1 1/2 lb.
Water	1 cup+2 TBL
Bread Flour	3 cups
Nonfat Dry Milk	2 TBL
Salt	1 1/2 tsp
Vegetable Oil	1 TBL
Honey	2 TBL
Lemon Peel	1 TBL
Poppy Seed	1/4 cup
Nutmeg	1/4 tsp
Bread Machine Yeast	1 3/4 tsp
Program	**5A**

POTATO BREAD

POTATO BREAD

Ingredients	1 lb.	1 1/2 lb.
1 Egg Plus Enough Water to Equal	3/4 cup	1 cup+3 TBL
Oil	2 TBL	3 TBL
Lemon Juice	1 tsp	1 tsp
Bread Flour	2 cups+2 TBL	3 1/4 cups
Instant Potatoes	1/4 cup	1/3 cup
Salt	1 tsp	1 1/2 tsp
Sugar	4 tsp	2 TBL
Nonfat Dry Milk	2 TBL	3 TBL
White Pepper	1/8 tsp	1/4 tsp
Green Onions	1 TBL	1 1/2 TBL
Bread Machine Yeast	1 tsp	1 3/4 tsp
Program	**5A**	**5A**

PUMPERNICKEL BREAD

PUMPERNICKEL BREAD

Ingredients	1 1/2 lb.
Water	1 cup+1 TBL
Bread Flour	1 cup
Whole Wheat Flour	1 cup
Rye Flour	1 cup
Salt	1 1/2 tsp
Molasses	1/3 cup
Vegetable Oil	1 1/2 TBL
Cocoa	3 TBL
Instant Coffee	1/2 TBL
Caraway Seeds	1 TBL
Bread Machine Yeast	2 tsp
Program	**3A**

PUMPKIN BREAD

PUMPKIN BREAD

Ingredients	1 1/2 lb.
Water	3/4 cup+2 TBL
Pumpkin	1/2cup
Bread Flour	3 1/4 cups
Salt	1 1/2 tsp
Brown Sugar	2 TBL
Nonfat Dry Milk	2 TBL
Butter	1 TBL
Vanilla	1 tsp
Ground Allspice	1 tsp
Ground Ginger	1 tsp
Bread Machine Yeast	1 3/4 tsp
Roasted Pumpkin Seeds*	1/2 cup
Program	**5A**

* add at the beep

SESAME BREAD

SESAME BREAD

Ingredients	1 1/2 lb.
Water	1 cup+1 TBL
Bread Flour	1 1/2 cup
Wheat Flour	1 1/2 cup
Honey	2 TBL
Salt	1 1/2 tsp
Vegetable Oil	1 TBL
Sesame Oil	1 1/2 TBL
Sesame Seed	1/2 cup
Bread Machine Yeast	2 tsp
Program	**3A**

SPLCY BACON BREAD

SPLCY BACON BREAD

Ingredients	1 1/2 lb.
Water	1 cup+2 TBL
Bread Flour	2 1/2 cups
Wheat Flour	1/2 cup
Salt	1 1/2 tsp
Sugar	2 TBL
Nonfat Dry Milk	1 TBL
Butter	2 TBL
Bacon Bits	1/3 cup
Dried Chopped Parsley	1/4 cup
Peppercorns, Finely Crushed	3/4 tsp
Bread Machine Yeast	2 tsp
Program	**5A**

SQUAW BREAD

SQUAW BREAD

Ingredients	1 1/2 lb.
Water	1 cup+1 TBL
Bread Flour	1 3/4 cup
Wheat Flour	1 cup
Rye Flour	3/4 cup
Brown Sugar	1/4 cup
Vegetable Oil	2 TBL
Honey	2 TBL
Salt	1 tsp
Bread Machine Yeast	2 tsp
Program	**1A**

SUNSHINE NUT BREAD

SUNSHINE NUT BREAD

Ingredients	1 lb	1 1/2 lb.
Water	3/4 cup+1 TBL	1 cup+2 TBL
Bread Flour	1 1/2 cup	2 1/2 cup
Wheat Flour	1/2 cup	3/4 cup
Salt	3/4 tsp	1 1/2 tsp
Nonfat Dry Milk	1 TBL	2TBL
Honey	3 TBL	3 TBL
Butter	1 TBL	2 TBL
Orange Peel	1 1/2 tsp	1 TBL
Sunflower Seed	1/4 cup	1/3 cup
Bread Machine Yeast	1 1/4 tsp	1 3/4 tsp
Program	**1A**	**1A**

WHOLE WHEAT BREAD

WHOLE WHEAT BREAD

Ingredients	1 1/2 lb.
Water	1 1/3 cup
Whole Wheat Flour	3 3/4 cups
Salt	1 1/2 tsp
Brown Sugar	1/3 cup
Nonfat Dry Milk	3 TBL
Butter	2 TBL
Bread Machine Yeast	1 3/4 tsp
Program	**3A**

WHOLE WHEAT BREAD WITH GLUTEN

WHOLE WHEAT BREAD WITH GLUTEN

Ingredients	1 lb	1 1/2 lb.
Water	3/4 cup	1 cup+2 TBL
Whole Wheat Flour	2 cups	3 cups
Salt	1 tsp	1 1/2 tsp
Honey	2 TBL	3 TBL
Nonfat Dry Milk	1 TBL	2 TBL
Butter	1 TBL	2 TBL
Gluten	1 tsp	1 TBL
Bread Machine Yeast	1 1/2 tsp	2 tsp
Program	**3A**	**3A**

MIXED DRIED FRUIT BREAD

MIXED DRIED FRUIT BREAD

Ingredients	1 1/2 lb.
1 Egg Plus Enough Water to Equal	1 cup+2 TBL
Bread Flour	3 cups
All Bran Cereal	2/3 cup
Salt	1 tsp
Nonfat Dry Milk	2 TBL
Honey	2 TBL
Nutmeg	1/2 tsp
Vanilla	1 tsp
Bread Machine Yeast	2 tsp
Program	**5A**

DOUGHS

NOTE: Use active dry yeast for these recipes.

CRUMB BUNS

Makes 9 servings.

- Preheat oven to 350 degrees.

CRUMB BUNS

Ingredients	Amount
Milk	2/3 cup
Egg	1 EA
Bread Flour	3 cups
Sugar	1/3 cup
Salt	1 tsp
Vanilla	1 tsp
Yeast	2 1/2 tsp
Crumb Topping ingredients	**Amount**
Flour	2/3 cup
Brown Sugar	1/2 cup
Cinnamon	1/2 tsp
Butter	1/3 cup
Powdered Sugar	1/4 cup

Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: milk, egg, bread flour, sugar, salt, vanilla, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and let rest 5 minutes before shaping.
8. Place in a lightly greased 9 inch square baking pan spreading evenly with fingertips.
9. Cover with a cloth, let rise until double in size.
10. While dough is rising, combine in a mixing bowl all topping ingredients except butter and powdered sugar.
11. When well mixed, cut in butter, until pieces are the size of peas.
12. Make slight indentations with fingertips on the surface of the dough.
13. Sprinkle evenly with topping mixture.
14. Bake in preheated 350 degree oven for 30 minutes or until crumbs are lightly browned and firm.
15. Remove from oven and cool on wire rack.
16. Sprinkle with powdered sugar.

BABKA ROLL

Makes 1 1/2 LB loaf.

- Preheat oven to 350 degrees.

BABKA ROLL

Ingredients	Amount
Milk	1 cup + 2 TBL
Egg	2 EA
Bread Flour	3 1/2 cups
Sugar	2 TBL
Salt	1 tsp
Butter	2 TBL
Vanilla	1/2 tsp
Yeast	2 1/2 tsp
Filling ingredients	**Amount**
Butter	2 TBL
Sugar	1/4 cup
Cinnamon	1/2 tsp
Crumb Topping Ingredients	**Amount**
Butter	1 TBL
Sugar	2 TBL
Flour	2 TBL
Cinnamon	1/2 tsp

- egg wash = 1 egg + 1 TBL water. Mix well

Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: milk, egg, bread flour, sugar, salt, butter, vanilla, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, place dough in large, greased bowl and punch down.
8. Cover with a cloth and let rise until double in size.
9. On a well-floured surface, roll dough into a 10 x 20" rectangle, 1/2 inch thick.
10. Cover with filling up to 1 inch from the edge.
11. Roll up length wise, jelly roll fashion.
12. Make an "S" shape into a lightly greased pan.
13. Cover with a cloth and let rise until double in size.
14. Form a crease on top of the risen loaf.
15. Brush with egg wash.
16. Sprinkle crumb topping over roll.
17. Bake in preheated 350 degree oven for 30 to 35 minutes.
18. Remove from pan and cool on a wire rack before cutting.

FOCCACIA BREAD

Makes 1 1/2 LB loaf.

- Preheat oven to 425 degrees.

FOCCACIA BREAD

Ingredients	Amount
Water	1 cup
Bread Flour	3 cups
Salt	1 tsp
Shortening	2 TBL
Yeast	2 tsp
Topping ingredients	**Amount**
Fresh Rosemary, Finely Chopped	1/2 cup
Fresh Chives, Finely Chopped	1/2 cup
Finely Minced Garlic	1/4 cup
Olive Oil, Separated	3/4 cup + 2 TBL

Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: water, flour, salt, shortening, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, remove dough and place in a bowl that has been greased with 1 tablespoon of olive oil.
8. Turn dough to coat evenly with oil.
9. Cover, let rise 30 minutes.
10. Roll onto a 13 x 18 inch baking sheet.
11. Cover liberally with separated 3/4 cup olive oil.
12. Let stand 20 minutes.
13. Sprinkle with fresh herbs and garlic.
14. Bake in preheated 425 degree oven for 30 to 35 minutes.

DINNER ROLLS

Makes 18 rolls.

- Preheat oven to 375 degrees.

DINNER ROLLS

Ingredients	Amount
Water	1 cup
Egg	1 EA
Bread Flour	3 cups
Sugar	3 TBL
Salt	1 tsp
Butter	1/2 cup
Yeast	2 1/2 tsp

Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: water, egg, flour, sugar, salt, butter, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle.
6. Press start.
7. At end of cycle, place dough on lightly floured surface.
8. Divide dough into 18 equal pieces.
9. Shape into balls.
10. Place on baking sheet.
11. Cover, let rise in warm, draft-free place until doubled in size.
12. Bake in preheated 350 degree oven for 20 to 30 minutes or until golden brown.

PIZZA

- Preheat oven to 425 degrees.

PIZZA

Ingredients	Amount
Water	1 cup
Bread Flour	3 cups
Salt	1 tsp
Olive Oil	2 TBL
Yeast	2 tsp

Method

1. Remove pan from Bread Machine.
2. Place Kneading Blade on shaft in pan.
3. Place ingredients in pan in order listed: water, flour, salt, olive oil, and yeast.
4. Insert straight bread pan in machine. Close lid.
5. Using the program select button, select "Dough" cycle .
6. Press start.
7. At end of cycle, remove dough and press into a large pizza pan, shaping edges, of dough to form a ridge.
8. Let stand 10 minutes, before topping with your favorite pizza sauce and toppings.
9. Bake in preheated 425 degree oven for 35 to 45 minutes or until crust is golden.

For individual pizzas, prepare dough as directed. Divide into 4 balls. On floured surface, roll each ball into a 5 inch circle. Place on greased baking sheet. Add sauce and toppings. Bake in preheated oven for 15 to 20 minutes or until crust is golden.

CHOCOLATE SNACK CAKE

CHOCOLATE SNACK CAKE

Ingredients	Amount
Cake Flour	1 1/2 cup
Salt	1/2 tsp
Soda	3/4 tsp
Sugar	1 cup
Cocoa	1/2 cup
Softened Butter	1/2 cup
Milk	3/4 cup
Vanilla	1 tsp
Lemon Juice	1 TBL
Egg	2 EA

1. Spray bread pan with non-stick vegetable spray.
2. In a small size bowl, combine cake flour, salt, soda, sugar and cocoa.
3. In a medium size bowl, using an electric mixer, mix shortening to soften. Add eggs, mixing well. Add dry ingredients, 1/2 cup milk, vanilla and vinegar. Mix until dampened. Beat 2 minutes at low speed or if doing by hand beat 200 times. Add remaining milk and beat 1 minute longer, until light.
4. Pour batter into bread pan.
5. Set bread machine on "CAKE" cycle.
6. Push "START".

COCONUT SNACK CAKE

COCONUT SNACK CAKE

Ingredients	Amount
All Purpose Flour	1 1/2 cup
Salt	1/4 tsp
Baking Powder	1 tsp
Sugar	1/2 cup
Butter	1/4 cup
Egg	2 EA
Milk	1/3 cup
Coconut Flavoring	1 tsp
Lemon Peel	1 1/2 tsp
Shredded Coconut	1/2 cup

1. Spray bread pan with non-stick vegetable spray.
2. In a small bowl, combine the flour, salt and baking powder.
3. In a medium size bowl, with an electric mixer, combine butter, eggs and sugar. Mix until light. Alternately add flour mixture and milk until well mixed. Add coconut flavoring, lemon peel and shredded coconut, mixing well.
4. Pour batter into bread pan.
5. Set bread machine on "CAKE" cycle.
6. Push "START".

RISE AND SHINE COFFEE CAKE

RISE AND SHINE COFFEE CAKE

Ingredients	Amount
All Purpose Flour	1 1/2 cup
Salt	1/2 tsp
Baking Powder	1 1/2 tsp
Sugar	1/2 cup
Softened Butter	1/4 cup
Egg	2 EA
Milk	1/2 cup

Topping:	
Flour	1/3 cup
Brown Sugar	1/4 cup
Butter	2 TBL
Cinnamon	2 tsp

1. Spray bread pan with non-stick vegetable spray.
2. In a small size mixing bowl, combine flour, salt and baking powder.
3. In a medium size bowl, mix sugar, Butter, and egg thoroughly. Stir in milk. Slowly add the dry ingredients, stirring well. Batter will be thick.
4. In a small bowl, combine topping ingredients until well mixed. Sprinkle half of the topping on the bottom of the bread pan. Pour in coffee cake batter. Sprinkle remaining topping on top.
5. Set bread machine for "CAKE" cycle.
6. Push "START".

GINGER MOLASSES SNACK CAKE

GINGER MOLASSES SNACK CAKE

Ingredients	Amount
Brown sugar	1/3 cup
Molasses	1/3 cup
Vegetable Oil	2 TBL
Egg,Lightly Beaten	1 EA
Minced Crystallized Ginger	1 TBL
Brandy Flavoring	1 1/2 tsp
All Purpose Flour	1 3/4 cup
Baking Powder	1 1/2 tsp
Baking Soda	1/4 tsp
Ground Ginger	1 1/2 tsp
Ground White Pepper	1/4 tsp
Boiling Water	2/3 cup
Powdered Sugar	2 tsp

1. Spray bread pan with non-stick vegetable spray.
2. In a medium size bowl, combine sugar, molasses and oil. Best at medium speed of electric mixer until smooth. Add egg and beat well. Add crystallized ginger and brandy flavoring, mixing well.
3. In a small bowl, combine flour, baking soda, ginger and white pepper. Add to molasses mixture alternately with boiling water. Mix well after each addition.
4. Pour batter into bread pan and place into bread machine.
5. Set on "CAKE" cycle.
6. Push "START".

POPPY SEED SNACK CAKE

POPPY SEED SNACK CAKE

Ingredients	Amount
All Purpose Flour	1 1/2 cup
Salt	1/4 tsp
Baking Powder	2 tsp
Sugar	1/2 cup
Vegetable Oil	1/4 cup
Egg	2 EA
Milk	1/2 cup
Lemon Extract	1 tsp
Orange Rind	1 tsp
Poppy Seed	1/3 cup

1. Spray bread pan with non-stick vegetable spray.
2. In a small bowl, mix flour, salt and baking powder.
3. in a medium size bowl, using an electric mixer, combine sugar and vegetable oil, mixing until light. Add eggs and mix well. Alternately add flour mixture and milk until well mixed. Add lemon extract, orange rind and poppy seeds, mixing well.
4. Pour batter into bread pan.
5. Set machine on "CAKE" cycle.
6. Push "START".

LOAF OF GOLD SNACK CAKE

LOAF OF GOLD SNACK CAKE

Ingredients	Amount
Flour	1 1/4 cup
Salt	1/4 tsp
Baking Powder	1 tsp
Sugar	2/3 cup
Butter	1/4 cup
Egg	2 EA
Milk	2/3 cup
Vanilla	2 tsp

1. Spray bread pan with non-stick vegetable spray.
2. In a medium size bowl, combine flour, salt, baking powder and sugar. Add butter, egg, milk and vanilla.
   Beat on medium speed for 2 minutes or for 200 strokes by hand.
3. Pour batter into bread pan.
4. Place in bread machine and set on "CAKE" cycle.
5. Push "START "

QUICK BANANA BREAD

QUICK BANANA BREAD

Ingredients	Amount
Sugar	1/2 cup
Butter, Softened	1 TBL
Egg	1 EA
Milk	1/2 cup
All Purpose Flour	2/3 cup
Salt	3/4 tsp
Baking Soda	3/4 tsp
Medium Mashed Banana	2 EA
Walnut	1/3 cup

1. Spray bread pan with non-stick vegetable spray.
2. In a medium size bowl, mix sugar, butter and egg thoroughly. Stir in milk. Blend dry ingredients together;stir into milk mixture. Blend in mashed bananas and walnuts.
3. Pour batter into bread pan.
4. Place in bread machine and set on "CAKE" cycle.
5. Push "START "

WHITE CAKE

WHITE CAKE

Ingredients	Amount
Flour	2/3 cup
Baking Powder	1/2 tsp
Melted Butter	1/4 cup
Sugar, Separated	2/3 cup
Egg White	3 EA
Egg Yolk	3 EA
Salt	1/2 tsp

1.Spray bread pan with non-stick vegetable spray.
2. In a small bowl, combine flour and baking powder.
3. In a medium size bowl, using an electric mixer, beat the egg whites, slowing adding 1/3 cup sugar, 1 tablespoon at a time, until stiff.
4. In a small bowl, mix together the egg yolk, 1/3 cup sugar and salt. Alternately add to stiffened egg whites with flour mixture, mixing well.
5. Pour batter into bread pan.
6. Put into bread machine, setting "CAKE" cycle.
7. Push "START".

PREPARED CAKE, CORN BREAD AND MUFFIN MIXES

1. To make a 18-ounce to 20-ounce prepared cake mix, you must divide the dry mix in half. Prepare only half the box. Pour batter into bread pan sprayed with non stick vegetable spray.
   Set on "CAKE" cycle. Push "START".

2. To make a 6-ounce to 9-ounce prepared package mix, prepare according to package directions. Pour batter into bread pan sprayed with non stick vegetable spray.
   Set on "CAKE" cycle. Push "START".

GOLDSTAR BREADMAKER
LIMITED WARRANTY

LG Electronics U.S.A., Inc. will repair or at its option replace, without charge, your product which proves to be defective in material or workmanship under normal use, during the warranty period listed below from the date of original purchase. **This warranty is good only to the original purchaser of the product during the warranty period as long as it is in the U.S. including Alaska, Hawaii and U.S. Territories.**

WARRANTY PERIOD:

MODEL #	LABOR	PARTS	HOW SERVICE IS HANDLED
HB-020E	1Year	1Year	Call 1-800-243-0000, Option # 1 24 hrs a day,
HB-026E	1Year	1Year	7 days per week, please have your product type
HB-036E	1Year	1Year	(monitor,tv, vcr) and zip code ready.
HB-152CE	1Year	1Year	
HB-202CE	1Year	1Year	

No other express warranty is applicable to this product. **THE DURATION OF ANY IMPLIED WARRANTIES, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY, IS LIMITED TO THE DURATION OF THE EXPRESS WARRANTY HEREIN. LG ELECTRONICS U.S.A., INC. SHALL NOT BE LIABLE FOR THE LOSS OF THE USE OF THE PRODUCT, INCONVENIENCE, LOSS OR ANY OTHER DAMAGES, DIRECT OR CONSEQUENTIAL, ARISING OUT OF THE USE OF, OR INABILITY TO USE, THIS PRODUCT OR FOR ANY BREACH OF ANY EXPRESS OR IMPLIED WARRANTY, INCLUDING THE IMPLIED WARRANTY OF MERCHANTABILITY APPLICABLE TO THIS PRODUCT.**

Some states do not allow the exclusion or limitation of incidental or consequential damages or limitations on how long an implied warranty lasts; so these limitations or exclusions may not apply to you. This warranty gives you specific legal rights and you may also have other rights which vary from state to state.

THE ABOVE WARRANTY DOES NOT APPLY:

- To damages or problems which result from delivery or improper installation.
- To damages or problems which result from misuse, abuse, accident, alteration, or incorrect electrical current or voltage.
- To service calls, which do not involve defective workmanship or material, such as head cleaning and explaining the operation of the unit.

Therefore these costs are paid by the consumer.

CUSTOMER ASSISTANCE NUMBERS:

To Prove Warranty Coverage:	→	**Retain your Sales Receipt to prove date of purchase.**
	→	Copy of your Sales Receipt must be submitted at the time warranty service is provided.
To Obtain Product, Customer or Service Assistance:	→	Call 1-800-243-0000 (Mon-Fri 7am-7pm CST) Push appropriate menu code.
To Obtain Nearest Authorized Service Center, Parts Distributor or Sales Dealer:	→	Call 1-800-243-0000, **Push option # 1** 24 hrs a day, 7 days per week, please have your product type (monitor,tv, vcr) and zip code ready.

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